

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

CHORIZO PICANTE

La Rioja,
Smoky, mildly spicy, dry-cured sausage

FUET

Catalonia
Dry-cured pork sausage

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage & peppercorns

SOBRASADA

Mallorca
Spreadable spicy chorizo

SPECK

Alto Adige, Italy
Lightly smoked, dry-cured ham

6-MONTH AGED MANCHEGO

La Mancha
Firm, cured sheep's milk, sharp & piquant

IDIAZÁBAL

Navarra
Smoked raw sheep's milk, nutty & robust

FRESH MAHÓN

Menorca, Spain
Pasteurized cow's milk, mild & nutty

AGED MAHÓN

Balearic Islands
Cow's milk cheese aged 1 year, salty & sharp

DRUNKEN GOAT

Murcia
Semi-soft goat's milk, soaked in red wine

CABRA ROMERO

Murcia
Goat's milk cheese coated with rosemary

VALDEÓN

Castilla León
Cow and Goat's milk blue cheese, tangy and spicy

JAMÓN MANGALICA

Segovia
Cured Hungarian Pig

APERITIVO BOARD

An assortment of Spanish
aperitivo snacks to pair with
your anytime drinks

*Marinated Olives, Patatas Bravas,
Pickled Peppers, Jamón Serrano, Fuet, Aged
Mahón, Idiazabal, Almonds*

12

22

TAPAS

HOUSE MARINATED OLIVES

Chili Flake, Citrus

5

GILDA PINTXO

Green Olive, Boquerones, Pipparra Pepper

10

PIQUILLO HUMMUS

Pita, Pimentón

7.5

MAHI MAHI A LA PLANCHA

Salsa Verde

12.5

CHARRED CARROTS

Mint Sour Cream, Honey

7.5

BERTHA BAKED OYSTERS

Garlic Butter

11.5

GRILLED CAULIFLOWER

Olive Pistou

8.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

MUSHROOMS AL AJILLO

Piquillo, Garlic

11.5

CARROT GAZPACHO

Poached Mahi Mahi, Piquillos, Cucumber, Shallot

9

EGGPLANT CAPONATA

Sweet Pepper, Basil, Parsley

5

P.E.I MUSSELS

Chorizo Picante, White Wine, Chili Flakes

11

GRILLED ZUCCHINI

Fresh Sheep's Cheese, Pine Nuts

7.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

WHIPPED RICOTTA

Lemon, Toasted Bread, Pimentón

8.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

DRUNKEN GOAT A LA PLANCHA

Spiced Apple Syrup, Pepitas

8

LA CARNE DE CERDO BIKINI

Conifit Pork, Olive-Caper Aioli

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

SUMMER TOMATOES

Crispy Serrano, Almond Pesto, Parmesan

9.5

POTATO TORTILLA

Chive Sour Cream

6

ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce

8.5

SPICY SAUTÉED KALE

Guindilla, Bread Crumbs

7

STEAK PAILLARD*

Crispy Potatoes, Pepper Vinaigrette

14.5

BOQUERONES

Roasted Red Peppers, Herb Oil

6.5

PINTXOS MORUNOS

Citrus Aioli

7

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

ROASTED BEETS

Sheep's Cheese, Beet Tahini, Toasted Bread Crumbs

8.5

SUMMER SQUASH & CHICKPEAS

Olives, Mint, Parsley, Fresh Sheep's Cheese

9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21

PAELLA VERDURAS

Cauliflower, Summer Squash, Fennel

half / full / double
16 / 32 / 64

PAELLA MARISCOS

Calamari, Shrimp, Mussels, Clams

24.5 / 49 / 98

PAELLA SALVAJE

Chicken, Chorizo, Charred Broccoli Rabe Sofrito

24.5 / 49 / 98

PARILLADA BARCELONA*

NY Strip, Chicken, Gaucho Sausage

27 / 54 / 108

DESSERTS

FLAN CATALÁN

6.5

OLIVE OIL CAKE

Sea Salt

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

8

BASQUE BURNT CHEESECAKE

Luxardo Cherries

8

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Pistachios

7.5

EXECUTIVE SOUS CHEF CARLOS OLVERA RAMOS | SOUS CHEF RONY GARCIA

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy

WINES BY THE GLASS



SPARKLING

		3oz	6oz	bottle
NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.25	8.5	34
2016 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	<i>Xarel-lo Blend</i>	6	12	48
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2019 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 Menade, Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2019 Azul y Garanza, Navarra, Spain	<i>Viura</i>	3.75	7.5 (L)	42
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2019 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2020 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2019 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2014 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2017 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2018 Iniceri, 'Abisso', Sicily, Italy	<i>Catarratto</i>	6	12	48
2017 Wegeler, Mosel, Germany	<i>Riesling</i>	4.75	9.5	38

ROSÉ

		3oz	6oz	bottle
2019 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2019 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6	12	48

RED

		3oz	6oz	bottle
2014 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	5.75	11.5	46
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	4.75	9.5	38
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4	8	32
2018 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2018 La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	5.5	11	44
2011 Laurona, Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepato Blend</i>	4.75	9.5	38
2018 La Vinyeta, Bea*, Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2018 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 Los Conejos Malditos, Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2018 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2018 Bodegas Ponce, La Casilla, Manchuela, Spain	<i>Bobal</i>	6	12	48
2017 Vara y Pulgar, Cadiz, Spain	<i>Tintilla</i>	6.5	13	52
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2017 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6	12	48
2018 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	5.75	11.5	46
2016 Polkura, Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2018 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	6.25	12.5	50
2015 Alto de la Ballena, Reserva, Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	12	48
2019 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5	40
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
La Cigarrera, 375mL	<i>Manzanilla</i>	8	32
Almacenista, Lustau, 500mL	<i>Manzanilla Amontillada</i>	11	66
Carlos VII, Alvear, 500ml	<i>Amontillado</i>	9.5	55
Península, Lustau, 750mL	<i>Palo Cortado</i>	7.5	60
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	11.5	46
VORS, Bodegas Tradicion, 750mL	<i>Oloroso</i>	19	152

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	8	64
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	13.5	54

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut 13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

BIO-CURIOUS Diorama / Abisso / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENA CHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Domaine Vallot 15.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / Comte Leloup / Belinda 14.5
High. Acid. Wines.

COCKTAILS

BEES & BAYS (No ABV*) 5
Lime, Salted Honey Syrup, Cardamom
Sparkling Water, Torched Bay Leaf

SUMMER STREET SLING 9.5
Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

RICHMOND GIMLET 9
Greenall's Gin, Lime, Mint

DOS PENÍNSULAS 10
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer,
Lime, Angostura Bitters, Cucumber

WHISKEY ROOT 10
Four Roses Bourbon, Byrrh Quinquina
Ginger, Basil, Lemon Juice

BOURBON SPICE RACK 12
Redemption Rye, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

GINTONICS

Inspired by the Biodynamic calendar, featuring 14
Hayman's London Dry Gin.

FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower,
Strawberry, Lemon, Pink Peppercorn

LEAF
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

FLOWER
Fever Tree Elderflower, Rosebud, Lime, Cucumber

ROOT
Fever Tree Mediterranean, Q Ginger Beer, Cardamom,
Ginger, Lime

CLASSIC BARCELONA GINTONIC
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

SANGRIA

WHITE OR RED SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused 9 30
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, Rime Vodka, 11.5 46
Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT 7oz 14oz
Black Hog, S.W.A.G - CT 3.75 7.5
New England Brewing Co, Sea Hag IPA - CT 4 8
Jack's Abby, House Lager - MA 3.75 7.5
Peroni, Lager - Italy 3.75 7.5

BOTTLES & CANS
Clausthaler, Non-Alcoholic - Germany 5
Estrella Galicia, Lager - Spain 7.5
Narragansett Lager (16oz.) - RI 6
Estrella Damm, Daura Gluten-Free Lager - Spain 7.5
Von Trapp, Bohemian Pilsner - VT 7.5
Troegs, Dreamweaver Wheat - PA 6.5
Estrella Damm, Inedit - Spain 9.5
Hitachino, Nest White - Japan 13
Two Roads, Honeyspot Road IPA - CT 6.5
Half Full, In Pursuit IPA - CT 8
Jack's Abby, Hoponius Union IPL - MA 7
Lagunitas, Maximus IPA - CA 8.5
Allagash, Tripel Reserve - MN 10.5
Kentucky Ale, Bourbon Barrel Ale - KY 10

CIDERS
Down East Cider, Rotating Seasonal Cider - MA 8.5
Down East Cider, House Original Blend - MA 8.5
Pomarina Brut Sidra (750mL) - Spain 42